

CHEESEBURGER STACKED SALAD

Here's another SHAKE-UP where the Chowder doesn't need to be warmed.

In fact, this dish doesn't include cooking at all.

It's a modest layered salad

Don't let your eyes deceive you. It's WAY heartier than it looks.

My husband & I only ate half for dinner & we were both satisfied.

The Chowder & cheese is the kicker that takes it over the top.



Now onto the layering process: Relax, this process is complex – as complicated as tying your shoes, maybe?

Cheeseburger Chowder stacked with Iceberg lettuce & Provolone cheese.... Huh?





STEPS




- 1** Using a glass bowl (approximately 2 Qtrs. For 4 – 6 people), spoon in a thin layer (1/2 C.) of the cold Chowder on the bottom of the bowl.
- 2** Top the Chowder with Iceberg lettuce – a thick layer (1 in.).
You want the thick layer of lettuce to hang tough/remain crispy while it is resting/compressing in the fridge.
- 3** Add another layer of Chowder onto the lettuce.

- 4  Cover the top entirely with your sliced Provolone.
 - 4  Repeat the layering – Chowder, Lettuce, Cheese.
- A few more instructions/tips are up next.*

Now that the layers of Chowder, lettuce & cheese are stacked, it's time to put some weight on the salad to help it all become one.

- 5  I like topping the salad with foil first & then putting a large can of tomatoes, soup or whatever you have lying around, on the foil – hence the photos.
- 5  Nothing left to do here other than wait about **30 minutes** while the salad comes together in the fridge.


ALL THE LAYERS WILL MAGICALLY BECOME ONE AFTER REFRIGERATING.
Think sweet trifle in a savory salad format.
Get it? Hey, give me credit for trying

- 7  Slice it into quarters for a nice brunch, lunch or dinner.
- 7  Another option is slicing it into eights (for a delicious bite at a cocktail party).
- 7  Use toothpicks to keep the salad bites together.

I highly suggest that you try this. It is such a unique salad presentation.
Your family & or guests will be impressed – not just by the look but also by the robust flavors.

**YOU'LL NEVER THINK OF SALAD
THE SAME WAY AGAIN!**



- 6  Using a big plastic or metal spoon, loosen the salad out of the bowl onto a large plate. Shockingly, it will slide right out and stay intact



WEIGHTING THE SALAD

